

DEPARTMENT OF SANITATION AND CONSUMPTION

TELEFAX
TELEGRAPHIC OFFICE
91 596.15.47/8

DATE : April 18, 2002
FROM : GENERAL SUB DIRECTOR OF FOREIGN SANITATION AND
VETERINARY
Agricultural Advisor
TO : EMBASSY OF THE UNITED STATES IN SPAIN
FAX NUMBER: 91 546 96 44
564 9644
CITY : MADRID
COUNTRY : SPAIN

NUMBERS OF PAGES EXCLUDING THIS ONE : 7

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2 seals

-DEPARTMENT OF SANITATION AND CONSUMPTION
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-DEPARTMENT OF SANITATION AND CONSUMPTION
Head Office for Public Health and Consumption
GENERAL OFFICE FOR FOREIGN SANITATION AND
VETERINARY

DEPARTMENT OF SANITATION
AND CONSUMPTION

HEAD OFFICE FOR PUBLIC HEALTH AND
CONSUMPTION

GENERAL OFFICE FOR FOREIGN
SANITATION AND VETERINARY

For your information and communication to Sally Stratmoen, please find attached the comments to the report elaborated by the FSIS inspector, Dr. Bolstad, which we received on February 19th, 2002, and the measures taken by the establishments, which have been communicated by the sanitary authorities of the Autonomous Communities. The said report is the result of the audit he conducted to the Spanish meat and meat product inspection system from December 10th through December 19th, 2001.

Madrid, April 18th, 2002

THE GENERAL SUB DIRECTOR

CHIEF OF THE VETERINARIAN AREA OF PUBLIC HEALTH

(Illegibly signed)

Signature: Jesús Martín Ruíz.

Agricultural advisor

EMBASSY OF THE UNITED STATES OF AMERICA

MADRID

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SECRETARIAT – GENERAL OFFICE FOR FOREIGN SANITATION AND
VETERINARY

18.04.02 001809

OUT

OBSERVATIONS TO THE AUDIT REPORT ON THE SPANISH MEAT AND MEAT PRODUCT INSPECTION SYSTEM CONDUCTED BY A FSIS INSPECTOR FROM DECEMBER 10th THROUGH DECEMBER 19th, 2002.

RESULTS AND DISCUSSION

Summary :

In the last point titled "Condemned product was not being denatured in three establishments", the number 20 needs to be changed by the number 16 since the inspector made the said observations in the establishment number 16.

Establishment operations by establishment number

In the second hyphen a mistake has been found. The establishment that elaborates cured / smoked sausage is the establishment number 16.

The establishment that packs the highland ham is the establishment number 14.

CORRECTIVE MEASURES TAKEN BY THE SANITARY AUTHORITIES OF AUTONOMOUS COMMUNITIES FOLLOWING THE REPORT BY THE FSIS INSPECTOR.

CASTILLA – LA MANCHA

"In the meeting held with the FSIS inspector, Dr. Bolstad, in the offices of the Department of Sanitation and Consumption about the final considerations of his audit with respect to establishments which are located in Spain and authorized to export meat products to the United States, he indicated that he had been unable to acknowledge the specific training of the Official Supervision Services of the establishment located on Olías del Rey (Toledo) with authorization number 13 due to the fact that veterinarian in charge was sick the day of the inspection (December 18th, 2001). With respect to this point, as from January 2, 2002 the official veterinarian of the said establishment is Dr. Francisco Javier Alvarez Asenjo who has had the following specific training on APPCC: (Please find a copy attached)

- The "Hazard Analysis and Critical Control Points" course held during 40 academic hours, from May 7th through May 11th 2001, in the Regional School for Public Health of Castilla-La Mancha in Talavera de la Reina (Toledo).
- The "Quality Audits in Veterinarian Inspection" course held during 40 academic hours, from November 6th through November 10th, 2000 in Todelo, and fostered by the School of Regional Administration within the Plan of Continuous Instruction of the Council of Castilla – La Mancha.

- The “Quality and Efficiency of Official Supervision Services of establishments and food products” course held during 20 academic hours, from June 14th through June 18th 1999 by the Provincial Delegation of Sanidad de Toledo.

The previous official veterinarian of the establishment, Dr. Pilar Lozano Garcia, has not taken specific courses about APPCC due to health problems. She could have taken these courses and others fostered by the organisms that support previous courses.

With respect to the establishments, all deficiencies found during the inspection have been corrected as follows:

I. Establishment CAMPOFRIO, S.A. of Olías del Rey (Toledo) with authorization number 13.

- Provision of facilities for the washing of hands in the dispatch area, where the product is handled.
- Physical separation of the dressing room of the dispatch area from the production area.
- Identification of chemical products used as disinfectants.

II. Establishment CAMPOFRIO, S.A., of Torrijos (Toledo) with authorization number 14.

- Provision of facilities for the washing of hands with risk area
- Identification of chemical products used as disinfectants.

VALENCIA

The paragraph Results and Discussion of the report – summary, in point 6- refers to the establishment N° 20 with respect to the final disposal of wastes of condemned meat: “The final disposal of condemned meat has not been done in the establishment N° 20, but the small amount of condemned meat was mixed with other garbage like wastes resulting from sweeping the floor, etc. The FSIS auditor did not see this as a problem. Nevertheless, after a discussion about final disposal, the officers of the head office voluntarily proposed to fix a seal in the containers that were transported to the extraction company. This company carried the material in their own vehicles”.

During the audit conducted to the establishment N° 20 on December 14th, 2001 by a FSIS inspector in the area of muelle de expedición, where there is a cooling chamber hermetically locked for depositing condemned product previously disposed only, it was proved only that there was a locked chamber intended for condemned products. The said chamber was not opened. Therefore, it was not prove that there is a small amount of condemned product mixed with other garbage, like wastes resulting from sweeping the floor, etc.

Thus, we consider that the aspects mentioned in the report of the FSIS inspector with respect to the said paragraph do not match with what was proved in the establishment N°20.

LA RIOJA

“The establishment has taken into account the observations made by the inspector. It has intensified the training for the personnel with respect to proper handling practices.

With respect to veterinarian services, the training program will be approved. Routine inspections will make sure that the personnel do not fail to follow sanitation rules. Likewise, individuals responsible for the quality of the company will receive assistance with respect to the sanitation of the products and equipment they are in contact with”.

**DR. JUAN ATENZA FERNÁNDEZ, DIRECTOR-MANAGER OF THE
REGIONAL CENTER FOR PUBLIC HEALTH OF TALAVERA DE LA REINA.**

HEREBY CERTIFIES:

That **Mr. Francisco Javier Álvarez Asenjo** has attended the course: “Hazard Analysis and Critical Control Point” held during forty academic hours, from May 7th through May 11th, 2001, in the Regional School for Public Health of this Center.

For certification purposes, I hereby issue and sign this document on May 11th, 2001 in Talavera.

(Illegibly signed)

1 seal

Regional Center for Public Health

Ctra. Extremadura, KM. 114,100
TALAVERA DE LA REINA (Toledo)

Agreement of Continuous Instruction
in Public Administration

Community Council
CASTILLA – LA MANCHA
School of Regional Administration

CERTIFICATE OF ATTENDANCE

Granted to Mr. **FRANCISCO JAVIER ÁLVAREZ ASENJO** with N° R.P. : 0378663853 A2281 for having taken part in the “Quality Audits in Veterinarian Inspection” course held during 40 academic hours, from November 6th through November 10th, 2000, in Toledo. This course was fostered by the Escuela de Administración Regional (School of Regional Administration), within the Plan of Continuous Instruction of the Community Council of Castilla – La Mancha for year 2000, during the Second Agreement of Continuous Instruction in Public Administration on December 23rd, 1996.

Toledo, November 24, 2000
**DIRECTOR OF THE SCHOOL OF REGIONAL
ADMINISTRATION**

(Illegibly signed)

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COMMUNITY COUNCIL OF CASTILLA – LA MANCHA

TERESA LAGUIA ARRAZOLA, PROVINCE REPRESENTATIVE OF THE
SANITATION BOARD IN TOLEDO

HEREBY CERTIFIES:

That Dr. *JAVIER ALVAREZ ASENJO*

has taken the following course :

***QUALITY AND EFFICIENCY OF OFFICIAL
SUPERVISION SERVICES OF
ESTABLISHMENTS AND FOOD PRODUCTS.***

held during 20 academic hours, from 06/14/99 through 06/18/99, in TOLEDO.

For certification purposes and as requested by the interested party, I hereby sign this document on June 18th, 1999, in Toledo.

(Illegibly signed)